

Coffee Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **48.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (76.2%) | 80 % | 5 |
| Grain | Barwiący | 0.25 kg (4.8%) | 55 % | 985 |
| Grain | Jęczmień palony | 0.25 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.8%) | 68 % | 1202 |
| Grain | Jęczmień niesłodowany | 0.5 kg (9.5%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|-----------|
| Flavor | kawa | 50 g | Secondary | 10 day(s) |

| | | | | |
|--------------------------------|------|-------|----------|-----|
| Kawa Italian Roast | | | | |
| Flavor | kawa | 200 g | Bottling | --- |
| kawa w postaci 700 ml espresso | | | | |

Notes

- Fermentacja: burzliwa - 11 dni
cicha - 10 dni dodano kawę Italian Roast w postaci tłuczonych ziaren (50 g)
przed butelkowaniem dodano espresso (700 ml)
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